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Departments of the Army,
the Navy, and the Air Force
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Medical Services

Veterinary/Medical Food Inspection

Summary. This regulation on veterinary/medical food inspection has been revised. It gives instructions on the inspections of food establishments, explains the policy on sanitary approval requirements, lists responsibilities for food inspection, and defines the various types of food inspections. This revision updates the policies on veterinary/medical food inspection and Directory listing.

Applicability. This regulation applies to the active and Reserve Components of the Army, Navy, Air Force, and Marine Corps. This regulation applies to inspections made at the request of the US Coast Guard under an Interservice Support Agreement.

Impact on New Manning System. This regulation does not contain information that affects the New Manning System.

Supplementation. Supplementation of this regulation is prohibited without prior approval from HQDA (DASG-VCP), 5111 Leesburg Pike, Falls Church, VA 22041-3258. Air Force users must obtain prior approval from HQ, USAF/SGPA, Bolling AFB, Washington, DC 20332-6188.

Internal Control Systems. This regulation is subject to the requirements of AR 11-2. It contains internal control provisions but does not contain checklists for conducting internal control review. These checklists are being developed and will be published at a later date.

Interim changes. Interim changes to this regulation are not official unless they are authenticated by The Adjutant General. Users will destroy interim changes on their expiration dates unless sooner superseded or rescinded.

Suggested improvements. The proponent agency of this regulation is Office of The Surgeon General, HQDA. Users are invited to send comments and suggested improvements on DA Form 2028 (Recommended Changes to Publications and Blank Forms) or related form directly to HQDA (DASG-VCP), 5111 Leesburg Pike, Falls Church, VA 22041-3258 or HQ, USAF/SGPA, Bolling AFB, Washington, DC 20332-6188.

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*This regulation supersedes AR 40-657/NAVSUPINST 4355.4D/AFR 163-2/MCO P10110.31E, 15 March 1985.

D101.9:

Chapter 1
Introduction

1-1. Purpose

This regulation—

a. Defines the food inspection mission of the US Army Veterinary Service and US Air Force (USAF) Environmental Health Service:

(1) The USAF Environmental Health Service will inspect food on USAF installations and in all Air Force managed food facilities.

(2) Navy and Marine Corps will be supported by the US Army Veterinary Service. Qualified Navy and Marine Corps medical department personnel may be used to perform these functions if Army Veterinary personnel are not available.

(3) The US Army Veterinary Service will be used to meet the requirements of individual services and departments.

b. Prescribes the general policies and procedures to follow in inspections of food and food establishments used to supply all military departments. Included are interservice and interdepartmental logistical support agreements that will be reached when such agreements are in the best interest of the Services or military departments. (See DOD 4000.19-R.)

c. Covers the procedures for—

(1) Inspection of food procured by local or referral procurement activities with appropriated or nonappropriated funds (NAFs).

(2) Inspection of food and food establishments in the case of a civilian contractor operating on an installation when foods are not purchased with appropriated funds or NAFs.

(3) Inspection of military and civilian food establishments.

1-2. References

Required and related publications and referenced forms are listed in appendix A.

1-3. Explanation of abbreviations and terms

Abbreviations and special terms used in this regulation are explained in the glossary.

1-4. Responsibilities

a. The Surgeon General (TSG), Department of the Army (DA), and TSG, Department of the Air Force (DAF). TSG, DA, and TSG, DAF, will—

(1) Develop uniform, efficient procedures for inspection of all food procured for use by the Armed Forces.

(2) Ensure that veterinary/medical personnel use the procedures to determine if foods are wholesome and food establishments are sanitarily approved.

(3) Assign veterinary/medical personnel for food inspection support in response to requests from commanders and procurement requirements.

(4) Coordinate (1), (2), and (3) above with TSG, Department of the Navy (DN), or a designated representative.

(5) Resolve interservice coordination problems that cannot be settled at the command level.

(6) Review interservice correspondence on policy and major administrative actions within the veterinary/medical services.

b. The Surgeon General, DA. TSG, DA, will publish the "Location of Military Veterinary Personnel Available for Inspections and Services" (short title: Location List). Included in the Location List are—

(1) Locations of veterinary personnel available for inspections.

(2) Geographic area of responsibility of each element of the Army Veterinary Service.

(3) Assignment of veterinary responsibilities required in those foreign countries not under any oversea major Army command (MACOM) responsibilities.

c. The Commanding General, US Army Health Services Command (CG, HSC). The CG, HSC will—

(1) Supervise the inspection of food establishments by veterinary personnel within the HSC regions of responsibility.

(2) Coordinate inspections with other commands and Services through their medical department personnel.

(3) Provide TSG, DA, with timely data for the Location List.

(4) Publish "A Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement" (short title: Directory) for use in continental United States (CONUS) procurement.

(5) Publish outside continental United States (OCONUS) annexes to the HSC Directory for OCONUS areas in the HSC regions of responsibility.

d. Commanders of oversea MACOMs. The commander of each oversea MACOM will—

(1) Supervise food inspections by veterinary personnel within the command.

(2) Coordinate food inspections with other commands and Services through their staff veterinarians/environmental health officers (EHOs)/environmental health nurses (EHNs).

(3) Provide TSG, DA, with data according to *c*(3) above.

(4) Publish a Directory for use within the command for use in OCONUS procurement.

e. Commanders of Air Force major commands (MAJCOMs). The commander of each Air Force MAJCOM will—

(1) Supervise food inspections on Air Force bases and in Air Force managed food facilities.

(2) Coordinate inspections with other commands and Services through the Air Force MAJCOM EHOs/EHNs.

(3) Provide TSG, DA, with data according to *c*(3) above.

(4) Publish a Directory for use within the command when the MACOM has not published a Directory for that command.

f. MACOM staff veterinarians, and Air Force MAJCOM EHOs/EHNs. These individuals will—

(1) Administer food inspection activities within their command through regulations and technical letters.

(2) Make at least one supervisory visit every 18 to 24 months to locations within their command where veterinary/medical personnel are engaged in food inspection activities. An authorized representative may be sent instead.

(3) Negotiate agreements with staff veterinarians, EHOs, or EHNs of other commands on areas of food inspection responsibilities.

(4) Require procurement agencies to coordinate all proposed changes to food inspection policies and procedures that could—

(*a*) Have a bearing on health and sanitation.

(*b*) Require changes in budget or personnel requirements of veterinary/medical personnel.

(5) Require procurement agencies to notify them of all contracts awarded for the procurement of food for the Armed Forces and the quality assurance provisions applicable to the contracts.

g. Commandant, Academy of Health Sciences, US Army. The Commandant, Academy of Health Sciences, US Army, will—

(1) Continuously review, coordinate, and update the military sanitary standards and MIL-HDBK 154.

(2) Draft, coordinate, and prepare for publication new military sanitary standards or handbooks as directed by TSG, DA.

h. Veterinary/medical food inspection personnel. These personnel will—

(1) Make inspections and report the results according to this regulation.

(2) Make it their first concern in food inspections to protect the health of military personnel from foodborne illnesses.

(3) Coordinate food inspections with other veterinary/medical personnel to prevent duplication of effort.

1-5. Coordination of food procurement inspection activities by veterinary personnel

The responsibility for coordinating food procurement inspection activities include defining the areas of inspection responsibility for veterinary personnel. The coordination will be accomplished as follows:

a. The CG, HSC and MACOM commanders will direct the coordination of origin food inspection activities through their staff veterinarians. The staff veterinarians of the commands concerned will determine the areas of responsibility for procurement inspections. An agreement will be reached before changing areas of responsibility. Matters that cannot be resolved between commands will be sent through channels to HQDA (DASG-VCP), 5111 Leesburg Pike, Falls Church, VA 22041-3258.

b. When possible, the coordination of food procurement inspection activities will be decided before annual budgets are prepared. (The required inspections will be performed by the least costly means.) The command that is to assume the responsibilities for coordination can then add any new requirements to its budget.

c. Liaison visits to any USA, USN, or USMC installation by veterinary officers are authorized. Veterinary officers at these installations will closely coordinate food inspections and the listing of food establishments. Duplicate food inspections by the separate commands will be avoided. For coordination purposes, the policy and procedures below apply.

(1) Interservice transmittal of requests for food inspection is authorized.

(2) Interdepartmental correspondence on policy or major administrative actions will be routed through the appropriate Service listed below.

(*a*) *Army*: HQDA (DASG-VCA), 5111 Leesburg Pike, Falls Church, VA 22041-3258.

(*b*) *Air Force*: HQ, USAF/SGPA, Bolling AFB, DC 20332-6188.

(*c*) *Navy*: Commander, Navy Environmental Health Center (Code 61), Naval Station, Norfolk, VA 23511.

d. Installation commanders will send requests for food inspection support through command channels to the applicable Service in *c*(2) above.

1-6. Shipment of food into oversea MACOMs/MAJCOMs

Policy concerning shipment of food into oversea MACOMs/MAJCOMs is as follows:

a. Veterinary/medical personnel of oversea MACOMs/MAJCOMs will be fully informed on import laws and regulations of foreign countries. These personnel will advise the oversea MACOMs/MAJCOMs commanders of import laws and regulations. All food imported into foreign countries from the United States or other foreign countries is subject to foreign import laws.

b. Foreign meat establishments listed in the US Department of Agriculture (USDA) publication "Foreign Plants Certified to Export Meat and Poultry to the United States," a report of the Secretary of Agriculture to the US Congress (Short title: USDA Report), are acceptable sources of supply. The USDA Report is pub-

lished by the USDA, Food Safety and Inspection Service, WASH DC 20250. (Recognition of establishments in the USDA Report does not relieve oversea MACOMs of their responsibility for ensuring their products are wholesome.) Guidelines for meat purchases by oversea activities are as follows:

(1) NAF activities and commissaries may purchase from the establishments—

(*a*) Canned and processed meat products.

(*b*) Fresh and frozen beef, swine, and sheep carcasses.

(*c*) Identifiable cuts of these carcasses.

(2) Unless inspection is made within the foreign meat establishment by the US Army Veterinary Service, each shipment of meats must be accompanied by the same foreign meat inspection certificate required by USDA to import meat into the United States. (For foreign meat inspection certificate requirements, see the USDA Meat Inspection paragraph 327, as revised in section 601, Wholesome Meat Act, Public Law 90-201.)

c. Foreign meat establishments not listed in the USDA Report may serve as sources of supply only after the MACOM/MAJCOM determines that the local standards provide health and safety that are at least equal to those provided by Federal systems in the United States.

1-7. Inspection guidance

Inspecting personnel will make inspections according to this regulation as directed by TSG, DA, and TSG, DAF, and according to guidance in—

a. Purchase instruments.

b. Publications such as inspection manuals and instruments of the purchasing agency.

c. Applicable sections of the Federal Acquisition Regulation (FAR).

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Chapter 2
Inspections of Food Establishments

2-1. Inspecting personnel

Veterinary personnel will inspect food establishments for Directory listing. Veterinary/medical personnel from the Services concerned will provide inspection for locally approved establishment lists. (See para 2-17.) Personnel responsible for inspection of food establishments for Directory listing are as follows:

a. Veterinary Corps officers. Army Veterinary Corps officers make—

(1) Initial, update, and special sanitary inspections.

(2) Routine and update sanitary inspections of those food establishments that—

(*a*) Have a history of marginal compliance with sanitary requirements.

(*b*) Have had recurring management difficulties.

(*c*) Have aroused congressional interests.

(*d*) Have been determined by veterinary/medical authorities to need inspection.

b. Army warrant officers (WOs). Warrant officers with a military occupational specialty (MOS) 051A, Food Inspection Technician, may make routine and update inspections except in those establishments listed in *a*(2)(*c*) and (*d*) above. A WO may perform an initial or special inspection with a signature approval by a Veterinary Corps officer when a waiver is granted by the CG, HSC, or an oversea MACOM commander except in those establishments listed in *a*(2)(*c*) and (*d*) above.

c. Qualified senior Army noncommissioned officers (NCO)s. Senior NCOs with MOS 91R, Food Inspection Specialist (grade E6 and above), or other qualified medical NCOs may make routine inspections other than those described in *a*(2)(*a*) through (*d*) above. Qualified local national food inspection personnel may make other routine inspections in oversea areas.

d. Army preventive medicine (PM) personnel. PM officers or civilian equivalents will conduct sanitary inspections of commercial ice manufacturing establishments or oversea bottled water establishments. When practical, veterinary personnel should take part in these inspections. When circumstances dictate, and by formal written agreements with PM personnel, personnel indicated in *a*, *b*, or *c* above may perform these inspections.

2-2. Sanitary approval procedures

The CG, HSC; the commander of an oversea MACOM; or the commander Air Force MAJCOM, in whose area the food establishment is located, will decide if and when the establishment will be approved for central procurement. Information to review in the determination will include—

a. Reports of sanitary inspections.

b. Evaluation of reports in accordance with the applicable Service regulations.

c. Inspector recommendations.

d. Subsequent endorsements by the staff veterinarians of intermediate headquarters recommending approval or disapproval.

2-3. Sanitary approval requirements for procurement

All food establishments and distributors are subject to the sanitary approval and surveillance considered necessary by the Armed Forces. Purchasing activities of the Armed Forces will buy foods only from Directory-listed or locally approved establishments. The only authorized exceptions are establishments—

a. Referenced in paragraph 2-15*a* through *h*.

b. Inspected and approved by military entrance processing stations.

c. Such as civilian restaurants or similar facilities that prepare, serve, or cater foods for retail sales to consumers. These facilities will normally be exempt unless directed otherwise by the responsible local commander. The foods from these establishments may be bought with appropriated or NAFs. The supporting medical activity will coordinate with the geographically responsible veterinary/environmental health activity to establish the sanitary status of these establishments. PM personnel may assist in determining the sanitary status by coordinating with the local health authorities and/or performing a site visit as appropriate.

d. Referenced in paragraph 1-6*b*(1) and (2).

e. On oversea military installations only for use by local national employees and their guests. These establishments are not exempt if patronized by—

(1) US Military personnel and/or their dependents, or

(2) Local national employees that work in food processing areas.

f. Producing products of foreign origin purchased only in an emergency by the afloat US Navy from unapproved sources. The quantities procured will be strictly limited to the immediate requirements in order to alleviate the emergency. The senior medical department representative will be informed when these purchases are contemplated so that inspection requirements may be established.

g. Locally approved. (See para 2-17.)

2-4. Sanitary standards

The documents used for the inspection of military and commercial establishments are as follows:

a. Military sanitary standards. The general sanitary requirements for establishments furnishing food to the Armed Forces are in MIL-STDs 667, 668, 671, 903, 904, 906, 1105, 1155, 1156, 1162, 1481, and 1482. (For titles see app A.)

Note. All sanitary standards listed above have checklists that have or will have a DD number that does not correspond to the MIL-STD number. Each of these checklists may be reproduced locally.

b. Additional sanitary documents for establishments furnishing food to the Armed Forces are in FED-STD 369; MIL-HDBK 154; MIL-STDs 175, 900, 904; and Public Health Service Publications 33 and 229.

2-5. Initial sanitary inspections

Initial sanitary inspections will be conducted according to the guidance below.

a. Purpose of initial sanitary inspections. Initial sanitary inspections determine the sanitary status of commercial food establishments for the first time. These inspections approve or disapprove the establishments as sources for the Armed Forces. The initial sanitary inspection will be one of two types as follows:

(1) A complete sanitary inspection of the facilities and procedures of the establishment.

(2) An evaluation of the sanitary control system of the establishment.

b. Requests for initial sanitary inspection. Requests for initial sanitary inspections will be made as follows:

(1) Suppliers must be sanitarily approved for listing in any Directory or exempt from listing before a contract is awarded or reinstated. Food establishments requesting sanitary approval for military procurement will be inspected by the appropriate Federal agency (such as USDA for meat and poultry establishments, US Department of Commerce (USDC) for fish establishments, and so forth). Written requests for initial sanitary inspections from suppliers must be signed by the plant owner or authorized representative. This requirement also applies to requests concerning NAF activities.

(2) Suppliers will send their inspection requests directly to the procurement officer of the installation or agency concerned.

(3) The procurement officer will—

(*a*) Review the request to decide if the firm is otherwise eligible.

(*b*) Decide if the installation or agency wants to buy the firm's products.

(*c*) Refer the supplier to the appropriate Federal inspection agency, if applicable. (See para 2-5*b*(1).)

(4) In reinspection applications, the applicant will detail the action taken to correct each deficiency noted in the previous inspection report.

(5) A DD Form 1231 (Request for Veterinary Corps Sanitary Inspection of Establishment), or letter, will be forwarded by the procurement officer to the appropriate Service listed below. (The supplier's request will be attached as an enclosure.)

(*a*) *Continental United States:* Commander, US Army Health Services Command, ATTN: HSVS-F, Fort Sam Houston, TX 78234-6000.

(*b*) *Alaska*: Commander, US Army Medical Department Activity, ATTN: Deputy Commander for Veterinary Services, Fort Wainwright, AK 99703-7300.

(*c*) *Hawaii*: Commander, Tripler Army Medical Center, ATTN: Deputy Commander for Veterinary Services, TriplerArmy Medical Center, HI 96859-5000.

(*d*) *Panama*: Commander, US Army Medical Department Activity, Panama, ATTN: Deputy Commander for Veterinary Services, APO Miami 34004.

(*e*) *Overseas*: Commander of the oversea MACOM (DA or DN) in which the plant is located.

(6) The DD Form 1231 or letter in (5) above will contain as a minimum the information below.

(*a*) Full name of the establishment, street address (or geographical location), city, State, ZIP code, and country in which the establishment is located and the mailing address, if different from the location.

(*b*) Name, title, and telephone number of the person to be contacted at the supplier's establishment.

(*c*) Specific products such as breads, rolls, or biscuits to be furnished.

(*d*) Establishment number and name of agency if the establishment is currently inspected by the USDA, USDC, or State agency.

(7) Inspection requests must be forwrded to the command responsible for performing the inspection at least 6 weeks before the results are due. The requests will be processed by the applicable command and sent to the veterinary/medical activity responsible for the inspection.

(8) When special circumstances warrant as determined by either CG, HSC, the oversea MACOM commander, or the Air Force MAJCOM commander, an initial sanitary inspection may be expedited. In such cases, the staff veterinarian/EHO/EHN of the MACOM or Air Force MAJCOM concerned may act on requests received directly from purchasing activities. The followup written request will be processed as described in (1) through (7) above.

c. Conduct of initial sanitary inspections. The guidance used in conducting an initial sanitary inspection is as follows:

(1) *General inspections.* Normally, an establishment is approved or disapproved on the basis of all foods produced or supplied with plant equipment and facilities. Even if all of the food items are not found suitable, the establishment may be approved for specific items if the two conditions are met.

(*a*) The inspecting officer finds that processing undesirable items will not affect the approved items.

(*b*) The processing operations are segregated as if the operations were separate establishments on the same premises.

(2) *Guidelines for the initial sanitary inspection of an establishment.* Initial sanitary inspections will be made in the presence of the management (or representative) of the plant. When practical, inspections should be

coordinated with other inspection agencies (State, county, and city). Production facilities and equipment must be complete and operating at the time of the initial sanitary inspection. If appropriate, inspection should begin before or at the end of the day's production so evidence of actual cleanup procedures and efforts can be observed.

(3) *Evaluation of sanitary control of establishment.* In some cases, an establishment will have in its quality control program a sanitary control system that will meet the military sanitary requirements if enforced adequately. This system may be self-policed or provided by another firm through a service contract. In such cases, an approval may be based on the examination and evaluation of the sanitary control system and the records of the establishment. When this method of approval is acceptable, enough spot checks of the facility and processing techniques of the plant will be made to determine if the sanitary control program of the plant is adequate and effective. The substitution of an establishment sanitary control evaluation procedure for a complete sanitary inspection will be subject to the prerequisites below.

(*a*) The sanitary control program of an establishment will be in a written document or operating procedure. A copy, authenticated by the management of the plant, will be furnished to the inspector.

(*b*) The establishment will have, within or available to its organizational structure, an adequate sanitary control section. This section will consists of personnel whose specific duties are to supervise and enforce the sanitary control program of the plant.

(*c*) The establishment will maintain the documents in (*a*) above and will furnish a copy of the documents to the inspector for review well in advance of the inspection.

(*d*) The establishment will keep laboratory and other records essential to sanitary control of the products concerned. A complete sanitary inspection and report by veterinary personnel must support disapproval. (See para 2-6*a* and *d*.)

(4) *Initial sanitary inspection results.* During an exit interview, the inspector making the initial sanitary inspection will—

(*a*) Advise management or its authorized representative of any sanitary deficiencies found.

(*b*) Recommend approval or disapproval. This recommendation will be in the final inspection report.

(*c*) Give or mail to management a written list of deficiencies and will state these in the summary of the final inspection report.

(5) *Directory publication results.* The commander of the MACOM publishing the Directory will inform the applicant of the results of the inspection (para 2-10*a* and *b*).

(6) *Initial sanitary reinspection.* Requests for reinspection will—

(*a*) Be made in writing.

(*b*) Include a description of the corrective actions taken. (See (4) and (5) above.)

d. Initial sanitary inspection reports.

(1) Initial sanitary inspection reports will contain recommendations either for approval or disapproval. In no case will a "provisional" approval be made. The promise of correcting deficiencies is not grounds for approval. The inspector may withhold recommendations and a final report until the prescribed corrective actions are completed. This action may be taken when time and distance will economically permit the inspector to confirm that corrective actions are completed. A copy of the establishment letterhead will be included with each report of inspection. In some cases, it may be helpful to include sketches or photographs of specific areas of equipment. Written permission from the management must be obtained before any photographs are taken. (The initial sanitary inspection reports are exempt according to AR 335-15, para 5-2*b*.)

(2) Normally, the inspection report will be submitted as an indorsement to the request letter of the MACOM veterinarian. (See *b*(1) through (8) above.) The MACOM or Air Force MAJCOM commander publishing the Directory will prescribe the content of the inspection report. The sanitary compliance checklist of the appropriate sanitary standard will be enclosed with the indorsement unless approval is based on evaluation of the sanitary control system in (4) below. The remarks section of the checklist will—

(*a*) List other regulatory agencies concerned with sanitation at the establishment.

(*b*) Include the date and results (ratings) of other agencies' inspections if available.

(3) The narrative summary will indicate deficiencies brought to management's attention. At the MACOM commander's request a full description of premises, equipment, and procedures will be included. The reasons may also be included in the narrative summary for clarity. Specific names of the items for which the establishment is to be approved as a source will be listed.

(4) When an establishment's sanitary control system is evaluated, a written evaluation of the system replaces the sanitary compliance checklist. The inspecting officer will enclose the evaluation with the indorsement. The inspection report will also either—

(*a*) Include an authenticated copy of the sanitary control program document, or

(*b*) Identify the program document and state that it is adequate.

e. Routing of reports of initial sanitary inspections. Initial sanitary inspection reports will be sent through command channels to the commander requesting the inspection.

2-6. Routine sanitary inspections

Routine sanitary inspections are conducted according to the guidelines below.

a. Purpose of routine sanitary inspections. Routine sanitary inspections are made to determine the current sanitary status of an establishment listed in a Directory. These inspections result in the continued approval of the establishment or in notice to its management of the possibility of disapproval if the sanitary deficiencies observed are not corrected in a reasonable amount of time.

b. Requests for routine sanitary inspection. Routine sanitary inspections will not normally be requested but will be made by the responsible veterinary service according to *c* below.

c. Conduct of routine sanitary inspections. Routine sanitary inspections will be performed as follows:

(1) Routine sanitary inspections will be complete enough for the inspector to evaluate correctly the current sanitary status of an approved establishment. When, during a routine inspection, the inspector finds serious sanitary deficiencies, he or she will orally inform the management of the deficiencies. The inspector will, at that time, advise management that the establishment may be disapproved if the deficiencies are not corrected. Written notice will be given to management. (See *d* below.)

(2) Generally, the extent and frequency of inspection will depend on the sanitary history of the establishment and the nature of the foods produced or handled. The minimum frequency of routine inspections will be as follows:

(*a*) Fresh dairy products will be inspected per direction of The Surgeons General, DA and DAF. Inspections will be in accordance with AR 40-70/NAVSUPINST 4355.6/AFR 161-46/MCO 10110.44.

(*b*) Fresh meat, poultry, and water food processors, bakeries, and commercial warehouses storing Government subsistence will be inspected quarterly.

(*c*) Seasonal processors will be inspected annually during the period of production.

(*d*) Salad-type convenience establishments will be inspected in accordance with AR 40-661/BUMEDINST 6240.8/AFR 163-17/MCO 10110.41.

(*e*) All other establishments listed in a Directory will be inspected semiannually.

(*f*) Establishments not actively engaged in supplying products will be inspected annually.

(*g*) Establishments that are dual listed in the Directory and the "Sanitation Compliance and Enforcement Rating of Interstate Milk Shippers" list or in the Directory and the "Dairy Plants Surveyed and Approved for USDA Grading Service" list may have the routine sanitary inspection frequency reduced to one inspection every 2 years. This reduction will be at the discretion of the veterinarian in charge, based on the initial sanitary inspection results and review of quality history records.

(3) The minimum frequencies for routine sanitary inspections may be reduced by the CG, HSC or the responsible MACOM or Air Force MAJCOM. This action may be taken when repeated inspections show that an establishment is maintaining a highly acceptable sanitary status. The frequency of routine inspections should increase when observations show that an establishment has relaxed sanitary controls.

(4) Oversea MACOM and MAJCOM commanders will set the frequency of inspection of food establishments within their command areas. At least the minimum stated in (2)(*a*) through (*f*) will be met overseas.

d. Routine sanitary inspection reports. Routine sanitary inspection reports may be abbreviated in format and content at the direction of the MACOM commander. The inspector will notify an establishment by official letter when serious sanitary deficiencies are observed during a routine inspection. This official letter will list the deficiencies. The letter will also state that an unannounced special sanitary inspection (determining future approval) will be made after a reasonable length of time. The elapsed time, during which corrections may be made, will—

(1) Be set by the inspector.

(2) Depend on the extent of the deficiencies and the threat to health. As an additional and special reporting requirement, the inspector will report critical deficiencies to the applicable command by telephonic or telegraphic means. (This is an exempt report according to AR 335-15, para 5-2*b*.)

e. Routing of routine sanitary reports. An information copy of this routine sanitary report will be sent to the applicable command publishing the Directory listing the establishment. (See para 2-5*b*(5)(*a*) through (*e*).)

2-7. Update sanitary inspections

Update sanitary inspections will be conducted according to the guidance below.

a. Purpose of update sanitary inspections. Update sanitary inspections are made to update the sanitary status of an establishment listed in a Directory.

b. Requests for update sanitary inspection. Update sanitary inspections will not normally be requested but will be made every 4 years after the initial latest special sanitary inspection. Reevaluation inspections performed according to table 2-2, note 8, will be considered update inspections.

c. Conduct of update sanitary inspections. The update inspections will be complete inspections. Update sanitary inspections will be similar in all details to an initial sanitary inspection. (See para 2-5*a*(1) and (2).)

d. Update sanitary inspection reports. Update sanitary inspection reports will be completed and forwarded as initial sanitary inspection reports in paragraph 2-5*e*.

2-8. Special sanitary inspections

Special sanitary inspections will be conducted according to the guidance below.

a. Purpose of special sanitary inspections. Special sanitary inspections are made at an approved plant to decide whether the plant will remain approved as a source of subsistence for the Armed Forces.

b. Initiation of special sanitary inspections. Special sanitary inspections may be initiated—

(1) At the request of the applicable command. The inspector will make a special sanitary inspection when it is suspected that food supplied by an establishment is a threat to health.

(2) In a reasonable length of time to correct deficiencies found during a routine sanitary inspection.

c. Conduct of special sanitary inspections. Special sanitary inspections will be complete inspections. They will be similar in all details to initial sanitary inspections. (See para 2-5*c*.)

d. Special sanitary inspection reports. Reports of special sanitary inspections will be completed and forwarded according to the procedures for initial sanitary inspection reports in paragraph 2-5*a* through *e*.

2-9. Sanitary inspections of establishments other than those of prime contractors

Normally, veterinary/medical personnel inspect only the establishments that manufacture, process, store, and supply the end food item to be procured. However, there may be a need to inspect subcontractors or source plants that supply ingredients or components.

a. Inspection is required of subcontractors or source plants when—

(1) Ingredients or components are known to have health hazard characteristics that can carry through the manufacturing process.

(2) The prime contractor does not have control procedures needed to detect health hazards normally associated with ingredients or components.

b. Inspection is not required of subcontractors or source plants when—

(1) The end item, ingredient, or component normally does not present a health hazard.

(2) Ingredients or components are under sanitary control of Federal or Federal-State regulatory programs.

(3) The contract requires tests for health hazard of ingredients or components before they are added to the manufacturing process.

2-10. Notification by MACOM commanders

MACOM commanders will notify establishments of approval or disapproval as follows:

a. Approvals or disapprovals. The applicable commander publishing the Directory (para 2-12*a*) will immediately furnish, to the management of an establishment, written notice of approval or disapproval after an initial or special sanitary inspection. Concerned procurement agencies and veterinary/medical offices will also be notified. A written notice to procurement agencies and veterinary/medical offices of initial approval of an establishment will state that approval is limited to the products produced after the date of inspection.

b. Possible disapprovals. Applicable commanders receiving a notice that an approved establishment may have to be disapproved will immediately telegraph or telephone the procuring agencies having major concern. This action will aid the procuring agencies in contract administration and allow the establishment of other sources of supply.

2-11. Maintenance of records

The file for each establishment or plant will consist of all sanitary inspection reports, official notices, and correspondences on its sanitary status. The veterinary office and preventive medicine office will maintain a complete file for the establishment(s) inspected by the applicable office. The command listing the establishment in its Directory will also maintain a complete file. Copies of satisfactory routine inspection reports are not required by the command. These files on satisfactory routine inspection reports will be kept according to AR 340-18, appendix J.

2-12. Publication of Directory

a. Publication. The commands indicated in paragraph 1-4*c*(4) and (5), *d*(4), and *e*(4) will publish the "Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement" (short title: "Directory). Normally, these Directories will be published annually and will be amended quarterly or as required.

b. Content. These Directories will list all food establishments (and distributors when required) approved as sources of supply for the Armed Forces. Brokers do not have to be listed. (Establishments exempt from Directory listing are in para 2-15*a* through *h*.)

c. Format. The format of these Directories will include—

(1) *The name of each establishment.* The names will be listed alphabetically by State or country. Each location inspected and approved will be listed separately.

(2) *The address of each establishment.* The address will include the exact geographic location (building number, street, city, State, and ZIP code) of the establishment. A post office box number or other less definitive address is not adequate. If the mailing address differs from the establishment location, the mailing address will be included.

(3) *The code numbers of the veterinary activities making inspections.* Veterinary activities are keyed to the Location List (in CONUS) or included in the Direc-

tory (in oversea MACOMs). The class identity of the food may be listed. (See table 2-1.) The class identities will be followed by "processing" or "assembling" (in parentheses) as applicable.

(4) *Special considerations.* When an establishment is approved only for storage or distribution, or for both storage and distribution, note in parentheses "perishable" or "semiperishable" if the listing is not self-explanatory. If an establishment is approved for only certain food items (para 2-5*c*(1)), each item will be listed. In such cases, the Federal Supply Classification (FSC) nomenclature for all individual foods will be shown; for example, juice, apple, chilled or beef, patties, frozen.

2-13. Distribution of Directory

The Directory will be distributed according to the instructions below:

a. General distribution. The distribution of a Directory will be made to each military installation having food procurement interest located within the geographical limits of the MACOM publishing that Directory.

b. Specific distribution. The activities or headquarters below also have food procurement or inspection interest in the Directories. These activities will be included in the distribution according to their individual requirements.

(1) HQDA (DASG-VCP), 5111 Leesburg Pike, Falls Church, VA 22041-3258.

(2) Commander, Navy Environmental Health Center (Code 61), Naval Station, Norfolk, VA 23511.

(3) HQ USAF/SGPA, Bolling AFB, DC 20332-6188.

(4) Headquarters of each Air Force MAJCOM/command EHO.

(5) HQ AFCOMS/SGPA, Kelly AFB TX 78241.

(6) Headquarters, Defense Personnel Support Center (DPSC), Directorate of Subsistence, ATTN: Technical and Quality Assurance Division (DPSC-ST), 2800 South 20th Street, Philadelphia, PA 19101.

(7) Subsistence regional headquarters of each DPSC region, ATTN: Office of Quality Assurance.

(8) Headquarters, Army and Air Force Exchange Service (AAFES), ATTN: Staff Veterinarian, Dallas, TX 75266-0202.

(9) Navy Resale System Office, 29th and 3d Ave., Brooklyn, NY 11232.

(10) Navy Food Service Systems Office (Code SGV), WASH DC 20374.

(11) Commandant of the Marine Corps (Code COB-2), WASH DC 20374.

(12) Commander, US Army Health Services Command, ATTN: HSVS, Fort Sam Houston, TX 78234-6000.

(13) Chief, National Guard Bureau, ATTN: NGB-ARL-T, WASH DC 20310-2500.

(14) The adjutant general of each State.

(15) Naval regional contracting offices and detachments.

(16) Naval Supply Centers: ATTN: Procurement Division.

(17) Commandant of the Marine Corps (Code LFS-4), WASH DC 20380.

2-14. Removal of establishments disapproved for unsanitary conditions

Establishments disapproved for unsanitary conditions will be removed from the Directory according to the guidelines below.

a. For cause. When an establishment is disapproved for unsanitary conditions, the command publishing that Directory will immediately notify or direct the notification to the concerned procurement agencies and veterinary/EHO/EHN offices by telephone or telegraph. Telephonic notice will be confirmed in writing. The next published amendment to that particular Directory will remove the establishment from Directory listing.

b. For inactivity. The commander publishing the Directory may, at his or her discretion, remove inactive establishments from the listing. Any establishment that has not taken part in a contract for 2 years could be considered inactive. Based upon local conditions, however, MACOMs should determine their own standards for inactivity. The standards for inactivity should be for not less than 2 years. A listing of inactive establishments will not prejudice future Directory listing of these establishments if they are otherwise eligible. Before removing an establishment from the listing, the local veterinary/medical personnel will ensure that the establishment is truly inactive as a direct or indirect source. (For example, determine if the establishment's products are supplied through a distributor.) (*Note*: Veterans' hospitals, Indian reservations, or other governmental purchasing agencies that use that Directory should also be considered before removing an establishment for inactivity.) Plant officials, sales representatives, and procurement agencies may be consulted for data. The management of an establishment should understand the reason for removal from Directory listing. The applicable commander will give written notice, with reason, to an establishment removed for inactivity.

c. Request from vendor. On written request from the vendor, the establishment will be removed from Directory listing by the next amendment to that Directory. A notice of removal will be sent to the vendor.

d. Attainment of eligibility for exemption. When a establishment qualifies as exempt from Directory listing (para 2-15*a* through *h*), it will be removed by the next amendment to that Directory. The commander publishing that Directory will give written notice, with reason, to each establishment removed from Directory listing.

2-15. Establishments that do not have to be Directory-listed

The food establishments below do not have to be listed in a Directory.

a. Establishments listed in the USDA publication "Meat and Poultry Inspection Directory." These establishments may serve as sources of food products. Some products processed in these establishments may not be subject to meat or poultry inspection acts and will not bear the mark of a Federal or State inspection. These products are acceptable if they are produced in an area of the plant under sanitary control by the Federal or State inspector. Cold storage warehouses approved by the USDA and establishments listed for identification service are not exempt from Directory listing if the food owned by the military is stored or handled in the warehouse or establishment. Establishments in States certified by the USDA under the Wholesome Poultry Products Act or the Wholesome Meat Act as being "at least equal to" Federal meat or poultry inspection regulations and standards may also serve as sources of meat and meat products or poultry and poultry products. Each State-inspected establishment, located in a non-certified State, that has been certified and listed in the USDA Program Issuances may also serve as a source of meat and meat products or poultry products. State plants or individual plants are certified separately for meat and poultry. An establishment certified under the Wholesome Meat Act is not authorized to serve as a source of poultry unless also certified under the Wholesome Poultry Product Act. The reverse of the preceding also applies.

b. Establishments listed in the USDA publication "List of Plants Operating Under USDA Poultry and Egg-Grading and Egg Products Inspection Programs." This list is published by USDA, Agricultural Marketing Service (AMS), Poultry Division, Grading Branch, WASH DC 20250. These establishments may serve as sources (as listed) of shell, frozen, and dried eggs.

c. Establishments having a pasteurized milk compliance rating of 90 percent or higher, certified by a State milk sanitation officer, and listed in the "Sanitation Compliance and Enforcement Rating of Interstate Milk Shippers List" (IMSL). The IMSL is published quarterly by the US Department of Health and Human Services, Public Health Service, Food and Drug Administration (FDA), Center for Food and Applied Nutrition, Office of Compliance, Division of Cooperative Programs, Milk Safety Branch, HFF-346, WASH DC 20204. The establishments listed in the IMSL may serve as sources of—

(1) Dairy products indicated by product codes.

(2) Flavor drinks and other novelty fluid drinks.

d. Establishments listed in the "Approved List, Sanitarily Inspected Fish Establishments." This list is published by the USDC, National Oceanic and Atmospheric Administration, National Marine Fisheries Service, National Seafood Inspection Laboratory, PO Drawer 1207, Pasagoula, MS 39567-0112. The establishments listed may serve as sources of fish products.

e. Establishments listed in the "Dairy Plants Surveyed and Approved for USDA Grading Service." This quarterly list is published by the USDA, AMS, Dairy Division, Dairy Grading Section, WASH DC 20250. These establishments may serve as sources of manufactured or processed dairy products as listed. Those establishments denoted with "P" codes (packaging and processing) must be listed in the Directory when providing ungraded manufactured or processed dairy products. When veterinary/medical personnel perform a sanitary inspection on a "P" coded establishment providing ungraded products, emphasis will be on determining the source of raw materials being processed and packaged.

f. Foreign establishments. Certain foreign establishments do not have to listed in a Directory. These establishments are those whose prepacked finished items are—

(1) Imported by distributors or brokers into the United States.

(2) Sold to Armed Forces procurement agencies for commissary store resale, troop issue, or NAF use within the United States.

g. Distributors or warehouses, including cold storage warehouses, storing or handling non-Government-owned perishable or semiperishable food packaged or packed in containers that protect the food from contamination. Oversea MACOMs will list these distributors in their Directory when it is in the best interest of the Government.

h. Plants located in the United States that process and furnish food products known to possess little or not potential health hazard. Specific exemptions for Directory listing of other plants are on an item-by-item basis. (See table 2-2.) Establishments located in oversea MACOMs that produce these same products will be exempt from Directory listing on an item-by-item basis as determined by the applicable MACOM commander.

2-16. Unsanitary conditions in establishments exempt from Directory listing

The exemption of certain categories of food establishments from Directory listing does not relieve the Military Services from their basic responsibility. The responsibility is to ensure that foods originating from these establishments are wholesome. Appropriate actions must be taken when unsanitary conditions or practices that present a threat to health are brought to the attention of commanders.

a. Types of exempt establishments. Exempt establishments are of two general types as follows:

(1) Those listed by other Federal agencies and recognized by TSG, DA, as sanitarily approved sources.

(See para 2-15*a* through *f*.)

(2) Those that produce or handle foods unlikely to present wholesomeness problems. (See para 2-15*g* and *h*.)

b. Establishments listed by other Federal agencies. The Military Services will rely on the Federal agency to correct sanitary deficiencies when that establishment is exempted from being listed in that agency's Directory. The Military Services will initiate liaison with that Federal agency at the lowest practical level. If the deficiencies are not corrected by the establishment within a reasonable length of time, the matter will be directed through channels to the applicable military commander. Command veterinarians, EHOs, or EHNs will inform the Office of The Surgeon General, DA or DAF, of cases in which—

(1) Deficiencies were not corrected at the MACOM or MAJCOM level.

(2) Sufficient evidence exists that unsanitary conditions are affecting the wholesomeness of the product.

c. Other exempt establishments. The Military Services will take action to correct observed or reported sanitary deficiencies in establishments exempted from Directory listing. (See para 2-15*g* and *h*). These actions may include conducting a formal sanitary inspection when conditions that present a threat to health are brought to the attention of the applicable commanders. The reasons for sanitary inspections may be consumer complaints, requests of contracting officers, adverse condition reports, or other valid reasons. The Military Services will arrange liaison with FDA, State, county, and municipal officials having an interest in the sanitation of those establishments in which the sanitary status of the establishment prevents production of wholesome products.

2-17. Locally approved food establishment lists

Commanders of installations may authorize publication of locally approved food establishment lists. Establishments appearing on local lists will serve as sources only for the installation responsible for their sanitary approval. When an establishment supplies more than one military installation, it will be listed in a Directory and not on a local list. However, a list of Directory-listed establishments near an installation may be compiled for use by local procurement personnel along with locally approved lists. The surgeon's office of the Air Force MAJCOM will provide the procedures used to request, report, and list establishments on a local list. For other services, the MACOM, or DN commander will prescribe these procedures. Air Force environmental health personnel will inspect for Air Force local lists. Personnel authorized to inspect for local lists for other Services are the same as those listed in paragraph 2-1*a* through *d*. The sanitary standards for establishments appearing in a local list will be the same as those in the Directory. Air Force files will be maintained according to AFR 12-20 and AFR 12-50.

2-18. Sanitary inspections of carriers

The sanitary surveillance of vehicles used to transport food is a continuing practice. Normally, surveillance is done when a contractor is actually furnishing or transporting supplies to or from a military installation or storage point. The establishment is responsible for the sanitary control of commercial vehicles used for deliveries to military agencies. Recommendations on the sanitary inspections of carriers will be forwarded to the appropriate command. (See para 2-5d or 2-8*c*.) Recommendations on the sanitation of vehicles or carriers transporting Governmend-owned food will be sent to the responsible transportation officer and medical staff.

2-19. Preaward surveys

Preaward surveys will be conducted according to the guidance below.

a. Purpose of surveys. Preaward surveys are made to evaluate a contractor's ability to meet the terms of a proposed contract.

b. Request for surveys. Requests for veterinary/medical personnel to take part in preaward surveys of food establishments will be prepared and sent by the appointed survey monitor to—

(1) Commander, US Army Health Services Command, ATTN: HSVS-F, Fort Sam Houston, TX 78234-6000, or

(2) The concerned oversea MACOM/MAJCOM.

c. Conduct and reports of preaward surveys. Preaward surveys will be made and reported by survey teams according to the FAR, Section I, 1-900, and appendixes F and K. Veterinary/medical personnel will take part in surveys to the extent requested by the survey monitor. These personnel will be limited to obtaining facts on the establishment's production and quality control system.

Table 2-1
Food class identities

FSC	Food item
8905	Meat
8905	Poultry
8905	Fish
8905	Any combination of meat, poultry, or fish
8910	Fresh dairy products (see note 1)
8910	Frozen desserts (see note 2)
8910	Manufactured dairy products (see note 3)
8910	Eggs
8915	Fruits
8915	Vegetables
8915	Fruits and vegetables
8920	Bakery products
8920	Cereal products
8920	Bakery and cereal products
8930	Jams, jellies, and preserves
8935	Soups and bouillons
8940	Special dietary foods
8940	Food specialty preparations
8940	Special dietary foods and food specialty preparations
8945	Food oils and fats
8950	Condiments and related products
8955	Cocoa
8960	Beverage nonalcoholic
8965	Beverage alcoholic
8970	Composite food packages
8975	Tobacco products

Notes:
1. Fresh dairy products include all items described in the Grade A Pasteurized Milk Ordinance, 1978, section I, part II, paragraph N, recommendations of the US Public Health Service, as amended. Cottage cheese, filled and imitation milk products, yogurt mix, and aseptically processed and packaged milk are also included.
2. Frozen desserts include ice cream, mellorine (imitation ice cream), sherbet, ice milk, water ice, ice cream mix, ice milk mix, milk shake mix, and other similar frozen desserts, including frozen novelties.
3. Manufactured dairy products include cheese, processed cheese, butter, dried milk, dried skim milk, dried whey, dried buttermilk solids, evaporated milk, condensed milk, milk fat, stabilized sterilized milk and cream, and sterilized dairy drink. They also include all other dairy foods that do not fall under notes 1 and 2 above. Indicate whether the establishment is approved for cheese prepared from raw milk only or for cheese prepared from pasteurized milk.

Table 2-2
Summary of Directory listing requirements (see note 1)

FSC	Food item	Listing required	Exceptions (see notes below)
8905	All fish, meat, poultry, and shell fish	Yes	2, 3
8910	All dairy foods and eggs	Yes	4, 5
8915	All fruits, juices, nectar, and vegetables	No	6
8920	Bakery and cereal products		
	Bread, rolls, and filled bakery items (baked and unbaked, fresh and frozen)	Yes	5, 7, 8
	All others	No	
8925	All confectionery, nuts, and sugars	No	
8930	All jams, jellies, and preserves	No	
8935	Bouillons and soups	No	
8940	Dietary foods and specialty preparations		
	Fish, meat, poultry, dairy, egg, and shell fish products	Yes	2, 4, 9
	All others	No	
8945	Fats and food oils	No	
8950	All condiments and related products	No	
8955	All cocoa, coffee, and tea	No	
8960	Beverages, nonalcoholic		
	Ice	Yes	10
	All others	No	
8965	All beverages, alcoholic	No	
8970	All composite food packages	Yes	11
8975	All tobacco products	No	

Notes:
1. For complete item listing within each class of the 8900 (subsistence) FSC Group, refer to Federal Supply Catalog C8900-SL, Stock List—FSC Group 89 Subsistence.
2. Establishments referenced in paragraph 2-15*a*, *d*, *f*, and *g*.
3. Establishments on the Interstate Certified Shellfish Shippers List (ICSSL). These establishments are exempt from Directory or local listing only when the listing covers all shucking, packing, and processing of the oysters, clams, and/or mussels (bivalve molluscan shellfish). Before a shucking or packing plant is inspected for Directory or local listing, the plant must be on the ICSSL as having its source of bivalve molluscan shellfish harvested from approved waters.
4. Establishments referenced in paragraph 2-15*b*, *c*, *e*, *f*, and *g*.
5. Semiperishable and nonanimal origin ingredient sources for items such as ready-to-eat bakery products and ice cream. Normally these sources are exempt.
6. Establishments processing ready-to-eat, chilled, and prepared salads (such as potato, egg, tuna, chicken, turkey, ham, bean, macaroni, or cole slaw). These establishments must be listed unless exempted by paragraph 2-15*a*, *b*, or *e*.
7. Establishments producing such items as crackers, unfilled pie crusts, unfilled cookies, and unfilled cakes are exempt from Directory listing. (See appropriate Directory for specific exemptions.) Natural and artificial cream or fruit filled pie crusts, cakes, and cookies are also exempt if the finished item will not support pathogenic microbial growth.
8. Establishments below that meet both of the following requirements may be recommended for exemption from normal routine sanitary inspection.
   a. Establishments that participate in the American Institute of Baking (AIB) Inspection Program and have received a rating in excess of 725 on the last AIB inspection or participate in the Quality Bakers of America (QBA) Cooperative Sanitation Evaluation Program and have received a rating of at least 70 points in each of the nine different sanitation areas.
   b. Those that have excellent sanitation and quality control programs as determined during an initial, update, or routine sanitary inspection. These establishments will be listed in the Directory. The exemption will be reconfirmed annually.
9. Establishments referenced in paragraph 2-15*a* and *b* or establishments producing finished products containing less than 3 percent by weight components of animal origin may be exempted by the command publishing the Directory.
10. For Army users, MIL-STD 906, AR 40-5, and TB MED 530 apply.
11. Establishments referenced in paragraph 2-15*a*.

Chapter 3
Veterinary/Medical Food Inspections

3-1. Antemortem and postmortem inspections

a. Types of inspections. The types of antemortem and postmortem inspections are as follows:

(1) *Antemortem inspections (class 1).* Antemortem inspection involves the physical examination of live animals or fowl before slaughter to detect disease or noxious conditions that would make them unfit for human consumption. Antemortem inspections are needed because there are diseases and conditions hazardous to human health that can be detected in live animals but not in dead ones.

(2) *Postmortem inspections (class 2).* Postmortem inspection involves the examination (and testing when required) of carcasses and viscera of animal or fowl immediately after slaughter to determine if they are free of diseases or conditions that would make them unfit for human consumption.

b. Inspection policies. Antemortem and postmortem inspections will be conducted as follows:

(1) Domestic animals and poultry (including pen raised game and game birds such as deer and quail) slaughtered for use by the Armed Forces will have antemortem and postmortem inspections. These inspections will be made by veterinary personnel, other Federal agencies or acceptable State inspection agencies.

(2) Wild game mammals or wild game birds for resale or use in troop messes, clubs, or other military food-serving facilities will have postmortem inspections as specified by the CG, HSC or oversea MACOM commander.

(3) Domestic or game animals used for survival training are exempt from class 1 and class 2 inspections.

(4) The Humane Slaughter Act, Public Law 85-765, applies in the United States and Puerto Rico. This public law applies to animals from which meats, meat byproducts, and meat food products are derived regardless of the place of slaughter.

(5) The commanders of oversea MACOMs will provide veterinary personnel to supervise antemortem and postmortem inspections of all animals or poultry slaughtered for use by the Armed Forces. The inspections performed by foreign countries may be approved and accepted at the discretion of the oversea MACOM commander on the recommendation of the MACOM veterinarian. Before making a recommendation, the MACOM veterinarian will thoroughly review the following:

(*a*) Applicable regulations.

(*b*) Available enforcement procedures.

(*c*) Qualifications of the inspection personnel in that foreign country.

c. Foreign slaughtering establishments. The oversea MACOM veterinarian will—

(1) Provide and enforce sanitary standards for foreign slaughtering establishments.

(2) Issue directives for reporting diseased or unsound carcasses.

(3) Ensure that diseased or unsound carcasses are not accepted for military use.

d. Exceptions. Exceptions to this slaughtering policy for foreign establishments are listed in the USDA publication "Directory of Consumer Protection Programs, Establishments, Circuits, and Officials." TSG, DA, recognizes these listed establishments as having adequate antemortem and postmortem inspection services.

3-2. Procurement inspections

Procurement inspections will consist of examining and testing, as needed, contractor-owned food (components, ingredients, and packaging materials).

a. Purpose of procurement inspections.

(1) Procurement inspections are made to prevent acceptance of food that is—

(*a*) Unwholesome.

(*b*) Unfit for its intended purpose.

(*c*) A potential danger to health.

(*d*) In violation of the requirements of other regulatory agencies.

(2) Procurement inspections also protect the financial interests of the Government and NAF activities by testing whether quality factors comply with procurement contracts.

b. Types of procurement inspections. All units of a lot may be inspected if it is necessary to ensure food is wholesome when accepted. Inspections for other purposes such as contract requirements may use statistical sampling. Statistical sampling procedures may include quality assurance or verification procedures to test the adequacy of inspections made by contractors.

c. Product deficiencies. When product deficiencies present potential health hazards, the inspector will reject the product and notify the contracting officer of the inspection results. If the receiving authority accepts these products, the inspector will advise the medical staff concerned. At installation level, veterinary/medical personnel also must advise the receiving officer of the condition, usability, and acceptability of the food received at that installation. The responsible veterinary/medical personnel will prepare DD Form 1608 (Unsatisfactory Material Report (Subsistence)) when necessary.

d. Prior to purchase (origin) inspection (class 3). Origin inspection tests must ensure that food products comply with the requirements for wholesomeness, quality, and net weight (when applicable). (Verification and preaward inspections are included.) Class 3 inspections are made at the facilities of the commercial contractor. Origin inspection of food—

(1) Can be made by veterinary personnel in CONUS as part of a cooperative training program between DA and other Federal agencies to maintain personnel inspection skill that will be needed in oversea inspections. (TSG, DA, must approve those personnel taking part in these training programs.)

(2) Will be made by veterinary personnel in CONUS during mobilization or emergency situations when Federal agencies are unable to provide the inspections.

(3) Will be made in ration assembly plants.

(4) Will be made by US Army Veterinary Service personnel in oversea areas under the conditions below.

(*a*) On request when food is locally procured by DA, DN, or DAF installations.

(*b*) On request of a central procurement agency; for example, DPSC, DA, DN, or DAF procurement activities.

(*c*) When TSG, DA, decides that wholesomeness factors can be fully tested only during the processing stage.

e. On delivery at purchase (destination) inspection (class 4). The destination inspection, including the verification inspection, is made when food is delivered to the Armed Forces. Food products are tested in this inspection to determine whether they comply with the requirements of sanitation, wholesomeness, and quality in the contract (or other purchase instrument). Class 4 inspections will be accomplished according to the guidance below.

(1) The destination inspection is the last inspection before ownership of food products is transferred to the Government. This inspection is normally limited to condition, identity, count, and their limits as prescribed by the purchasing agency.

(2) The final recommendation to the receiving officer to accept or reject foods will be based on the destination inspection.

f. Exceptions to destination inspections. Veterinary/medical personnel will provide the final recommendation for all food received for military use except in the cases below.

(1) At Navy activities when receipt of food requires inspection only for count, condition, identity, and fitness for human consumption, the receiving Navy officer and Navy medical officer are responsible for class 4 inspections if veterinary personnel are not assigned to the Navy activity. (The receiving Navy officer inspects for count, condition and identity; the Navy medical officer inspects only for fitness for human consumption.) When veterinary personnel are assigned as part of an Interservice Support Agreement (ISSA), they will assume the inspection responsibilities for all commands in the area as specified in the ISSA.

(2) Nonanimal origin semiperishable foods such as sugar, salt, or coffee will not be inspected upon receipt at the Army installations. If the procuring agency has filed a specific inspection request, veterinary personnel will inspect the food items before acceptance. Infestible subsistence will be inspected according to MIL-STD 904.

g. Purchase by NAF activities inspection (class 8). Veterinary/medical personnel will inspect, at the time of delivery to the military users, all animal-origin and perishable foods. Nonanimal origin semiperishable foods will not be inspected unless special circumstances exist, or unless the procuring activity has requested inspection. Infestible subsistence will be inspected according to MIL-STD 904. Class 8 inspections will be conducted according to the guidance below.

(1) Inspections of foods for NAF activities are normally made at the time of delivery. However, in oversea areas, inspections may be made in the facilities of the contractor during production if the contract requires it. These inspections will test whether food complies with the sanitation, wholesomeness, and quality requirements in the contract,

(2) Foods procured by Navy and Marine Corps NAF activities may be inspected under an ISSA. US Army Veterinary Service personnel assigned to Navy and Marine Corps activities will make these inspections.

(3) Food sold by nonmilitary concessions (fixed or mobile) on military reservations will be inspected if Armed Forces personnel or family members purchase or use that food. Any food procured by activities such as embassy clubs located on military reservations must be from approved sources and must be inspected by veterinary/medical personnel.

h. Reporting and certifying procurement inspections. Procurement inspection reports will be completed according to the guidance below.

(1) *Product inspection reports.* Inspection reports of food products and other supporting reports will be made as required by this regulation and the purchasing agency. These reports include—

(*a*) Test results.

(*b*) Inspection records.

(*c*) Product verification records.

(*d*) Comparative examination reports.

(2) *Technical reports for the medical services.* Technical reports will be prepared as follows:

(*a*) Inspections performed at Army installations will be reported according to AR 40-658; DPSC Manual 4155.6 (subsections 209.1 and 218.1); or Exchange Service Manual (ESM) 1-2.

(*b*) Inspections performed at Air Force Installations will be reported according to AFR 161-33, DPSC Manual 4155.6 (subsections 209.1 and 218.1), or ESM 1-2.

(3) *Certification of receiving reports.* Except at Air Force bases (as noted para 3-2*h*(4) below), the officer receiving products accepted after a class 4 inspection

will prepare a DD Form 250 (Material Inspection and Receiving Report) or similar form used for subsistence. The inspection certificate for DD Form 250 must be signed by one of the following:

(*a*) The veterinary officer (commissioned or warrant) or authorized representative in charge of the inspection.

(*b*) The qualified enlisted veterinary inspector at installations where these personnel normally make inspections.

(*c*) The enlisted veterinary inspector when the assigned veterinary officer is temporarily absent.

(*d*) In (*b*) and (*c*) above, the enlisted veterinary inspector must be named in writing as the authorized representative of the responsible veterinary officer.

(4) *Vendor delivery invoice.* In the Air Force, the vendor's delivery invoice serves as the receiving report. A Department of Defense (DOD) food inspection stamp impression on the invoice signifies acceptance of the product. In some cases computers on the delivery vehicle calculate the requirements. They also print the invoice at base facilities after the vehicle has departed the food inspection office. In these situations, the medical inspector will print or type the name of the company making the delivery, date of the delivery, and products to be delivered on a blank piece of paper or a locally approved form. If the specific products to be delivered are not identified, all products on the delivery vehicle must be inspected. After the appropriate vehicle or products are inspected, a DOD food inspection stamp impression will be placed on the blank paper or form. The truck driver will be given a separate verification for each delivery point on base. On the next delivery day, the vendor will supply the food inspection office with a duplicate copy of the completed delivery invoice for each of these delivery points.

(5) *Reports and certificates relative to nonconforming foods.* Veterinary/medical personnel or receiving activity personnel (DN) will not prepare or sign acceptance inspection reports such as DD Form 1234 (Report of Inspection of Subsistence Products), or stamp invoices when—

(*a*) The foods are unwholesome.

(*b*) The establishments that produced the foods cannot be identified from container markings or accompanying shipping documents. (Code sheets or certificates of conformance identifying the establishment that manufactures the product are considered acceptable accompanying shipping documents.)

(*c*) The foods do not comply or it cannot be determined that the foods comply with contract requirements. However, if written or verbal authority is received from the contracting officer, nonconformities may be accepted. (Verbal authority must be confirmed later in writing.) The circumstances and authority for acceptance will be outlined in the "Remarks" section of the inspection report.

(6) *Reporting of rejected foods to Federal and State regulatory agencies.* Rejection of foods during any class of inspection for unwholesomeness or suspected violation of Federal or State regulations will be reported to the Government agency with regulatory jurisdiction over the product. Reports will be made to the regional office of the Government agency nearest the destination locations. Reports of rejected foods will be reported according to the following:

(*a*) Rejection reports for meat, meat products, poultry, and poultry products will be made to USDA. Listings of current regional USDA offices are in the Inspection Directory.

(*b*) Other types of rejections will be reported to the FDA. A listing of current regional or district FDA offices is published in the Inspection Directory.

(*c*) All rejection reports will be made by the veterinary/medical officer in charge of the inspection office unless other channels of reporting are directed by the MACOM/MAJCOM commander. Unwholesome or potentially dangerous items should be reported by telephone and confirmed in writing on DD Form 1232 (Quality Assurance Representative's Correspondence). Rejections for other reasons may be reported by mail using DD Form 1232. When stating a suspected violation of Federal or State regulations, the report will be marked FOR OFFICIAL USE ONLY and handled as an exempt report. (See AR 335-15, para 5-2*b*.) This report should be in narrative form and contain at least the data below.

1. Name, grade, and organization of the veterinary/medical inspector making the report.

2. Contract number, lot number, nomenclature of product, location of product, manufacturing establishment number (USDA, USDC, or State plant number), and the name of the contractor.

3. Quantity, date, time, place, and cause of the rejection.

4. Any other pertinent information.

3-3. Surveillance inspections

a. Introduction. Surveillance inspections are made to determine if Government-owned foods are wholesome and suitable for further storage, shipment, issue, sale, and consumption.

b. Surveillance factors. Factors to be considered in making determinations include, but are not limited to—

(1) The evidence of actual or potential deterioration or spoilage due to contamination by microorganisms or their toxins.

(2) An exposure to chemicals, radioactive materials, or other foreign matter.

(3) The suitability of the item for the purpose intended.

(4) Aesthetic considerations that are warranted un-

der the circumstances in which the inspections are conducted.

c. Range of recommendations. Recommendations or notices for the disposition of inspected foods should range from suitable for use as intended, to unsuitable for consumption, to condemnation.

d. Surveillance inspections at installations and depots. Veterinary/medical personnel will make surveillance inspections for all types of Government-owned foods at DA and DAF installations and depots. Surveillance inspections at DN installations will be made by the installation supply officer, veterinary personnel, or medical personnel. (See para 3-2*f*(1).) NAF food stocks will be inspected, if required, according to local conditions and when considered to be in the best interest of the US Government to perform this inspection.

e. Wholesale stocks. Veterinary personnel will inspect wholesale stocks of food that are under the logistical control of the Defense Logistics Agency (DLA). Veterinary personnel will inspect prepositioned war reserve stocks under the supply control of the US Army Materiel Command, the Navy Fleet Material Support Office, and the Commandant of the Marine Corps. Navy stocks of food under the supply control of DLA will also be inspected. These inspections will be made according to this regulation and the directives of the accountable agency.

f. Any receipt except purchase inspection (class 5).

(1) *Introduction.* Government-owned food will be inspected when received from other Government and DOD agencies. This food will also be inspected when received from facilities of a commercial contractor where the product has already been inspected and accepted by the Government. This inspection includes the vehicles in which supplies are transported.

(2) *Purposes of class 5 inspection.* The purposes of this inspection are to—

(*a*) Detect any damage or deterioration that occurred in route.

(*b*) Advise receiving officers regarding the conditions of the food's keeping qualities and warehousing requirements.

(*c*) Detect faulty handling, transportation, or other correctable deficiencies to prevent similar losses in the future.

(3) *Oversea receipt inspection.* Supplies which are source loaded in CONUS for oversea shipment become Government-owned at the port of embarkation. However, the supplies are not inspected by the Government before leaving CONUS. These products must be given receipt inspection for contractual compliance upon arrival overseas. Reports of nonconformances at oversea receipt inspection is crucial to warranty action.

g. Prior to shipment inspection (class 6). These inspections are made immediately before shipment between Government installations or agencies. Inspection personnel determine if foods are sound and suitable for shipment and the purpose intended. Inspections ensure that labor, transportation, and food are not wasted by shipping products that may be damaged, deteriorated, or otherwise of no value on arrival at destination. Also, any damage to foods that were in commercial storage may be detected and appraised at this time. Inspections before shipment will be made on a timely basis to avoid delays in the shipping schedules.

h. At issue or sale inspections (class 7). Inspections of Government-owned foods are made at the time of issue to troop dining facilities, other Government dining facilities, and after receipt but before sale of food in commissary stores. The inspection will include inspection of the vehicles in which the supplies are to be shipped. Requirements for inspection may be based on problems identified on class 4, 5, or 9 inspections, or upon a request from an accountable officer or representative. Sufficient samples of a product will be inspected to assure that no contaminated, decomposed, or otherwise unwholesome foods are issued or sold. All cans and packages of products that have been inspected for reduced price sale and found fit for consumption will be positively identified. The date inspected will be included.

i. During-storage inspection (class 9). During-storage inspections are made of Government-owned food held in storage or reserve for any appreciable length of time.

(1) Class 9 inspections will—

(*a*) Detect early signs of deteriorating food. Any signs of deteriorating food should be reported to the accountable officer. The accountable officer may then make arrangements to issue or otherwise dispose of such food before any more of the food is lost.

(*b*) Note incorrect temperatures.

(*c*) Note faulty warehouse practices.

(*d*) Note faulty warehouse facilities that may lead to deterioration. Class 9 inspections of locally stored resale items for the commissary do not need to be performed routinely in CONUS unless storage conditions are such that these inspections would be in the best interest of the Government. Normal rotation practices and warehousing procedures are usually sufficient to rotate stocks. Problem areas of improper stock rotation or deteriorating products should be reported to the responsible property officers during sanitary evaluations.

(2) Class 9 inspections will be made on Army, Navy, Air Force, and Marine Corps installations. Accountable officers will identify and request items to be inspected at any location.

(*a*) Each Army-owned lot of semiperishable and perishable food on hand in storage will be inspected according to AR 40-656.

(*b*) Class 9 inspections will be made at least every 90 or 180 days for the following, if on hand in storage for over 90 days:

1. Operational rations for the Army, Navy, and Marine Corps. These in-storage inspections will be performed according to AR 40-656.

2. Operational rations, subsistence reserves, and survival food packets for the Air Force. These inspections will be performed in accordance with AFR 145-1 and AFR 161-19.

(*c*) Fresh fruits and vegetables and other highly perishable foods. These in-storage inspections will be performed according to AR 40-656 or DPSC Manual 4155.7, as applicable.

(*d*) Air Force medical personnel will conduct class 9 inspections monthly in all cold storage facilities and quarterly in all dry storage facilities. They will perform open package or can inspections on semiperishables that have reached their inspection test date (ITD) (or extended ITDs) and perishables that have reached their approximate keeping times (AKTs) (or extended AKTs). There is no need to inspect or reinspect products during routine monthly class 9 inspections unless the current ITD or AKT (whether original or extended) has been passed.

(3) More frequent inspections of stocks are necessary if conditions at the storage location are below standards, or if requested by the accountable officer. Class 9 inspections will be made of all foods centrally stored by DA, DN, or DAF activities. NAF food stocks may be inspected if dictated by local conditions and considered to be in the best interest of the government.

j. Audits and surveys (class 9). Quality audits by DPSC, Armed Forces Consumer Level Subsistence Appraisal Committee (AFCLSAC) Program, and similar inspections will be made according to the directives of these agencies. Audit and survey data collected from DN and Marine Corps subsistence activities will be provided to the Navy Food Service Systems Office and the Commandant of the Marine Corps, Code LFS-4.

k. Recommendations for disposition. Surveillance inspections are advisory in nature. The findings and recommendations for disposition, including condemnation, will be presented to the accountable officer according to the guidelines below.

(1) *General.* Appropriate measures will be recommended (in writing) to the accountable officer when either—

(*a*) Food has deteriorated but is usable.

(*b*) Preventive or corrective action is needed to avoid further deterioration and loss.

(2) *Examples of measures.* Examples of appropriate measures include early issue, forced issue (see AR 30-18 or AFCOMSR 145-2), recooping, reworking, further inspection, or laboratory testing.

(3) *Certificate of unfitness.* Veterinary/medical personnel may determine through surveillance inspection, that the food is unfit for human consumption or its intended purposes. If so, a certificate of unfitness will be issued. In the Air Force, the certificate of unfitness will be signed by the EHO or EHN if the loss exceeds $100 per line item or $100 per incident. The medical food inspector may sign certificates for routine daily salvage that accumulates as a result of transportation, shelf stocking, or handling damage. However, the EHO or EHN must stay abreast of these routine losses to detect adverse trends. Army users at troop issue subsistence activities will use the certificate prescribed by AR 30-18. If specific instructions for defining unfitness are not prescribed, the certificate of unfitness will include one of the paragraphs below.

(*a*) The subsistence items listed above are unfit for human consumption, but may possess some resale value as animal food or for manufacturing purposes. Recommend disposition through Defense Property Disposal Office channels.

(*b*) The subsistence items listed above are unfit for human consumption and create a health or safety hazard within the facility. Recommend disposition by immediate destruction.

(*c*) The subsistence items listed above are unfit for human consumption and possess no resale value per coordination with the accountable officer or local disposal officer. Recommend disposition by immediate destruction.

(4) *Circumstances of loss or condemnation.* In addition to the information in (3)(*a*) through (*c*) above, give the details of the circumstances surrounding loss or condemnation. For example, after freezer and display case outages, identify the temperature of products at the top, middle, and bottom of stacks; estimate the length of exposure to high-temperature conditions. For insect infestation, give important information including date received, length of time in storage, appearance of product according to previous class 9 inspection reports, and recommendations at that time.

(5) *Unfitness procedures.* The veterinary officer in the Army or accountable property officer in the Air Force should contact the local property disposal office (PDO) to make sure that unfit food is not saleable for some other purpose; for example, unfit food may be sold for animal foods or to manufacturers of soap, candles, and fertilizers. The veterinary/medical officer will ensure that the quantities shown on the certificate of unfitness are the same as the amounts inspected and found unfit.

(6) *Disposal of unfit food.* The PDO will dispose of unfit food based on the guidance found in DOD 4160.21-M. The veterinary/medical officer will give technical advice or aid to the PDO (as needed) on the denaturing, decharacterizing, disposal, and destruction of food that is unfit for human consumption or its intended purpose. Veterinary/medical personnel will not witness or certify to the destruction of unfit food.

(7) *Method of destruction.* Normally, the veter-

inary/medical officer will not recommend the method of destruction of unfit food. However, when the veterinary/medical officer decides that unfit food is a public health hazard and requires disposal, he or she will make separate, written recommendations for the method of disposal to the PDO. The accountable officer will ensure that all unfit food is marked as unfit until disposed of.

l. Reporting of surveillance inspections. Surveillance inspections will be reported according to AR 40-34/AFR 161-45, AR 40-656, AR 40-658, AR 30-16, AFR 74-10, MIL-STD 904, and directives issued by the accountable agency (such as DN, DLA, DPSC, AFCOMS, and AAFES).

3-4. Inspections at port or depot activities

Inspections at port or depot activities will be conducted according to the instructions below.

a. Sanitary inspections. Veterinary personnel will make sanitary inspections of commercial and Government carriers used to transport food. Included in the inspection are the vehicles and facilities used within the port or depot. The facilities used to store and handle foods will be inspected, as required, to ensure that foods are—

(1) Properly protected from contamination.

(2) Maintained in a wholesome state during transfer through a port or storage in a depot.

b. On delivery at purchase (destination) (class 4) inspections. Class 4 inspections will be made for foods delivered to ports or depots. Only the products found wholesome will be accepted by the Government. Inspections will be performed to determine compliance with other terms of the contracts when requested by the procuring agency. These inspections will be made by veterinary personnel.

c. Surveillance inspections. Classes 5, 6, and 9 inspections will be performed at the port or depot activities, as necessary, to ensure that only products that are wholesome and are acceptable by the requirements of this regulation are received, shipped, sorted, and issued. These inspections will be made by veterinary personnel.

3-5. ALFOODACT Inspections

ALFOODACT inspections will be made according to DLAR 4155.26/AR 40-660/NAVSUPINST 10110.8/AFR 161-42/MCO 10110.38.

3-6. Identification of inspected food

Veterinary/medical personnel will identify inspected food with DOD procurement and surveillance inspection medical service stamps. These inspections stamps will be applied to food items—

a. According to TB MED 263/AFR 163-16.

b. As directed by the procurement or accountable agencies (DPSC, AFCOMS, and AAFES).

Appendix A
References

Section I
Required Publications

AFCOMSR 145-2 (Commissary Store Operations). Cited in paragraph 3-3*k*(2). This publication can be obtained from AFCOMS/DOYP, Bldg. 3030, East Kelley, Kelly AFB, TX 78241-6290.

AFR 12-20 (Management of Documentation). Cited in paragraph 2-17.

AFR 12-50 (Disposition of Air Force Documentation). Cited in paragraph 2-17.

AFR 74-10 (Consumer Level Quality Audit Program). Cited in paragraph 3-3*l*.

AFR 145-1 (Air Force Commissary Program). Cited in paragraph 3-3*i*(2)(*b*)*2*.

AFR 161-19 (Medical Inspection Procedures for Operational Rations). Cited in paragraph 3-3*i*(2)(*b*)*2*.

AFR 161-33 (Aerospace Medicine Program). Cited in paragraph 3-2*h*(2)(*b*).

AR 30-16 (Food Service Data Feedback Program). Cited in paragraph 3-3*l*.

AR 30-18 (Army Troop Issue Subsistence Activity Operating Procedures). Cited in paragraph 3-3*k*(2) and (3).

AR 40-34/ AFR 161-45 (Veterinary/Medical Oversea Destination Inspection of Fresh Fruits and Vegetables). Cited in paragraph 3*l*.

AR 40-70/ NAVSUPINST 4355.6/AFR 161-46/MCO 10110.44 (Veterinary/Medical Wholesomeness Assurance Program for Fresh and Cultured Dairy Products and Frozen Desserts). Cited in paragraph 2-6*c*(2)(*a*).

AR 40-656 (Veterinary Surveillance Inspection of Nonperishable Foods). Cited in paragraph 3-3*i*(2)(*a*), and (*b*)*1* and *3*, and *l*.

AR 40-658 (Veterinary Activities). Cited in paragraphs 3-2*h*(2)(*a*) and 3-3*l*.

AR 40-661/ BUMEDINST 6240.8/AFR 163-17/MCO 10110.41 (Veterinary Inspection of Salad-type Convenience Foods within CONUS). Cited in paragraph 2-6*c*(2)(*f*).

AR 340-18 (The Army Functional File System). Cited in paragraph 2-11.

DLAR 4155.26/ AR 40-660/ NAVSUPINST 10110.8/AFR 161-42/MCO 10110.38 (DOD Hazardous Food and Nonprescription Drug Recall System). Cited in paragraph 3-5.

DPSCM 4155.6 (Subsection 209.1) (Nonconformances—Reporting). Cited in paragraph 3-2*h*(2)(*a*) and (*b*). This publication can be obtained from Headquarters, Defense Personnel Support Center (DPSC), Directorate of Subsistence, ATTN: Technical and Quality Assurance Division (DPSC-ST), 2800 South 20th Street, Philadelphia, PA 19101.

DPSCM 4155.7 (Subsistence-In-Storage Quality Control and Inspection). Cited in paragraph 3-3*i*(2)(*c*). This publication can be obtained from Headquarters, Defense Personnel Support Center (DPSC), Directorate of Subsistence, ATTN: Technical and Quality Assurance Division (DPSC-ST), 2800 South 20th Street, Philadelphia, PA 19101.

DOD 4160.21-M (Defense Utilization and Disposal Manual). Cited in paragraph 3-3*k*(6).

ESM 1-2 (Veterinary and Preventive Medicine Services). Cited in paragraph 3-2*h*(2)(*a*) and (*b*). This publication can be obtained from Headquarters, Army and Air Force Exchange Service, ATTN: Staff Veterinarian, Dallas, TX 75266-0202.

Federal Acquisition Regulation, paragraph 1-900, and appendixes F and K	(Responsible Prospective Contractors). Cited in paragraph 2-19*c*.
Federal Supply Catalog C8900-SL	(Stock List—FSC Group 89 Subsistence). Cited in table 2-2.
MIL-STD 904	(Guidelines for Detection, Evaluation, and Prevention of Pest Infestation of Subsistence). Cited in paragraphs 2-4*a* and *b*, 3-2*f*(2) and *g*, and 3-3*l*.
TB MED 263/ AFR 163-16	(Veterinary Service, Identification of Inspected Foods). Cited in paragraph 3-6*a*.

Section II
Related Publications*

AR 40-5	(Preventive Medicine)
AR 335-15	(Management Information Control System)
DLAR 4155.3/ AR 30-12/ NAVSUPINST 4355.2/AFR 74-5/MCO 10110.21	(Inspection of Subsistence Supplies and Services)
DOD 4000.19-R FED-STD 369	(Defense Regional Interservice Support (DRIS) Regulation) Sanitary Standards for Fish Plants)
MIL-HDBK 154	(Inspection of Fruit and Vegetable Farms and Packing Sheds in Oversea Areas)
MIL-STD 175	(Equipment and Methods For Handling of Milk Products in Bulk Milk Dispensing Operations)
MIL-STD 667	(Sanitary Standards for Shell Egg Plants)
MIL-STD 668	(Sanitary Standards for Food Plants)
MIL-STD 671	(Sanitary Standards for Milk Evaporating and Drying Plants)
MIL-STD 900	(Bacterial Standards for Starches, Flours, Cereals, Alimentary Pastes, Dry Milks and Sugars Used in the Preparation of Canned Foods for the Armed Forces)
MIL-STD 903	(Sanitary Standards for Commissaries, Army and Navy)
MIL-STD 906	(Sanitary Standards for Ice Plants)
MIL-STD 1105	(Sanitary Standards for Bakeries)
MIL-STD 1155	(Sanitary Standards for Frozen Dessert Plants)
MIL-STD 1156	(Sanitary Standards for Soft Drink Plants)
MIL-STD 1162	(Sanitary Standards for Cheese and Cheese Products Plants)
MIL-STD 1481	(Sanitary Standards for Meat Processing Plants in Oversea Areas)
MIL-STD 1482	(Sanitary Standards for Butter and Related Products Plants)
Public Health Service Publication No. 33	(National Shellfish Sanitation Program Manual of Operations, Part II, Sanitation of the Harvesting and Processing of Shellfish, US Department of Health and Human Services). This publication can be obtained from Food and Drug Administration, Shellfish Sanitation Branch, HFF-344, 200 C Street, SW, WASH DC 20204.
Public Health Service Publication No. 229	(Grade "A" Pasteurized Milk Ordinance, US Department of Health and Human Services). This publication can be obtained from Health and Human Services. This publication can also be obtained from HQDA (DASG-VCP), 5111 Leesburg Pike, Falls Church, VA 22041-3258.

*A related publication is merely a source of additional information. The user does not have to read it to understand this regulation.

TB MED 530	(Occupational and Environmental Health: Food Service Sanitation)
USDA Meat Inspection Regulation (Part 327)	(Imported Products)

Section III
Referenced Forms

DD Form 250	(Material Inspection and Receiving Report)
DD Form 1231	(Request for Veterinary Corps Sanitary Inspection of Establishment)
DD Form 1232	(Quality Assurance Representative's Correspondence)
DD Form 1234	(Report of Inspection of Subsistence Products)
DD Form 1608	(Unsatisfactory Material Report (Subsistence))

Glossary

Section I
Abbreviations

AAFES ..... Army and Air Force Exchange Service
AFCLSAC.... Armed Forces Consumer Level Subsistence Appraisal Committee
AFCOMS..... Air Force Commissary Service
AIB ..... American Institute of Baking
AKT..... approximate keeping times
AMS ..... Agricultural Marketing Service
CG..... commanding general
CONUS ..... continental United States
DA..... Department of the Army
DAF..... Department of the Air Force
DLA ..... Defense Logistics Agency
DN..... Department of the Navy
DOD ..... Department of Defense
DPSC..... Defense Personnel Support Center
EHO ..... environmental health officer
EHN ..... environmental health nurse
ESM..... Exchange Service Manual
FAR..... Federal Acquisition Regulation
FDA..... Food and Drug Administration
FSC ..... Federal Supply Classification
HQDA..... Headquarters, Department of the Army
HSC..... US Army Health Services Command
ICSSL ..... Interstate Certified Shellfish Shippers
IMSL..... Interstate Milk Shippers List
ISSA ..... Interservice Support Agreement
ITD ..... inspection test date
MACOM ..... major Army command
MAJCOM .... major command (Air Force)
MEDCEN .... medical center
MEDDAC .... medical department activity
MOS ..... military occupational specialty
NCO ..... noncommissioned officer
NAF..... nonappropriated fund
OCONUS..... outside continental United States
PDO ..... property disposal office
PM..... preventive medicine
QBA ..... Quality Bakers of America
TSG..... The Surgeon General
USAF..... US Air Force
USDA ..... United States Department of Agriculture
USDC ..... United States Department of Commerce
WO ..... warrant officer

Section II
Terms

Brokers
Firms or persons paid to act as agents in making contracts or sales for food supplied from facilities not under their sanitary control.

Depot
An activity for the receipt, issue, storage, or supply of food for more than one military installation.

Food establishments and facilities
Premises, buildings, equipment, and vehicles used by civilian suppliers (wholesale) to handle, process, manufacture, assemble, store, freeze, or transport foods. Normally, this term does not include food service establishments such as restaurants, snack bars and dining facilities, or facilities engaged in retail marketing (such as meat markets or civilian grocery stores) except when the retail marketing facilities are operating on a military installation.

Inactive establishments
Establishments that have not been bidders, suppliers, or subsuppliers for contracts of the Armed Forces or NAF activities for 2 years.

Port
Places and activities normally associated with sea or aerial transportation services.

Veterinary/medical personnel
A term that refers to one of the following:

a. Army—US Army Veterinary Service personnel.

b. Air Force—US Air Force Environmental Health Service personnel who conduct food inspections on Air Force bases, in Air Force managed food facilities (sales or preparation), or evaluate establishments for locally approved lists.

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